

# Mushroom Sauce

written by The Recipe Exchange | April 2, 2021

## **Ingredients**

2 cups fresh sliced mushrooms  
1/4 cup butter  
1 tablespoon butter  
1 tablespoon shallots, minced  
1/2 cup chopped mushrooms  
1/2 teaspoon dried thyme  
1 bay leaf  
1/4 cup red wine  
2 cups beef broth  
1 tablespoon arrowroot  
salt to taste  
freshly ground black pepper

## **Directions**

In a medium saute pan, melt 1/4 cup butter over medium heat. Add sliced mushrooms; cook and stir until soft. Remove mushrooms from pan, and set aside.

Add 1 tablespoon butter to pan, and melt . Add shallots; cook and stir until translucent. Add mushrooms, and cook until soft. Add thyme, bay leaf, and red wine. Reduce.

In a small bowl, dissolve arrowroot in 1/4 cup cold beef broth. Stir remaining broth into sauce, and bring to a boil. Whisk in arrowroot mixture, and stir until thick. Add reserved mushrooms. Season to taste with freshly ground black pepper and salt.